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MOSQUITOES—EXTERMINATION OF—ACTS OF 1912, CHAPTER 117, APPROVED MAY 24, 1912.

Resolved, That the State board of health is hereby authorized and directed to advise local boards of health throughout the Commonwealth as to the best methods of exterminating mosquitoes and to give practical demonstrations of such methods wherever the said board deems it advisable; and for this purpose there shall be allowed and paid from the treasury of the Commonwealth to the State board of health a sum not exceeding \$1,000.

COLD STORAGE OF CERTAIN FOOD PRODUCTS—REGULATION OF—ACTS OF 1912, CHAPTER 652, APPROVED MAY 27, 1912.

SECTION 1. The term "cold storage," as used in this act, shall be construed to mean the storage of articles of food at or below a temperature of 40° F. in cold-storage or refrigerating warehouses.

The term "cold storage or refrigerating warehouse," as used in this act, shall be construed to mean an establishment employing refrigerating machinery or ice for the purpose of refrigeration, or a place otherwise artificially cooled, in which articles of food are stored for 30 days or more at a temperature of 40° F. or below.

The term "article of food," as used in this act, shall be interpreted to include fresh meat, fresh-meat products, except in process of manufacture, fresh food fish, poultry, eggs, and butter.

SEC. 2. No person, firm, or corporation shall operate a cold-storage or refrigerating warehouse without a license issued by the State board of health. Any person, firm, or corporation desiring such a license may make written application to the board, stating the location of its plant or plants. On receipt of the application the board shall cause an examination to be made of the sanitary condition of any such plant, and if it is found to be in a sanitary condition and otherwise properly equipped for the business of cold storage, the board shall cause a license to be issued authorizing the applicant to operate a cold-storage or refrigerating warehouse for the period of one year. The license shall be issued upon payment by the applicant of a license fee of \$10 to the treasurer of the Commonwealth. In case any warehouse licensed under the provisions of this section or any part thereof shall be deemed by the State board of health to be conducted in an unsanitary manner, it shall be the duty of the board to close such warehouse or part thereof until it shall be put in sanitary condition, and the board shall have power also to suspend the license in case the required changes are not made within a reasonable time. Every such licensee shall furthermore submit a quarterly report to the State board of health on a printed form to be provided by the board. The report shall be filed on or before the 25th day of January, April, July, and October of each year, and it shall state the quantities of articles of food placed in cold storage during the three months preceding the first day of the said months, respectively, and also the quantities of butter and eggs held on the first day of the month in which the report is filed.

SEC. 3. No article of food intended for human consumption shall be placed in cold storage if deemed by the State board of health to be diseased, tainted, or otherwise unwholesome.

It shall be the duty of the State board of health to inspect and supervise all cold-storage or refrigerating warehouses in this Commonwealth and to make such inspection of the entry of articles of food therein as the board may deem necessary to secure proper enforcement of this act. The members of the board, or its duly authorized agents, inspectors or employees, shall be permitted access to such establishments and all parts thereof at all reasonable times for purposes of inspection and enforcement of the provisions of this act, or of any other provision of law relating to food products. The board may also appoint and designate such person or persons as it deems qualified to make the inspections herein required.

SEC. 4. All articles of food when deposited in cold storage shall be marked plainly with the date of receipt on the containers in which they are packed, or, if not packed in containers, on or in connection with the articles, except fish.

SEC. 5. No article of food shall be held in cold storage within this Commonwealth for a longer period than 12 calendar months, except with the consent of the State board of health as hereinafter provided. The State board of health may, upon application, grant permission to extend the period of storage beyond 12 months for a particular consignment of goods if the goods in question are found, upon examination, to be in proper condition for further storage at the end of 12 months. The length of